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Atty. Dkt. No. 61944

elements],

exposure to temperature changes within a range of about 0° to about 80°C,

exposure to changes in pH within a pH range of about 2.0 to about 8.0 to obtain spores where the size of the spores is increased by a factor between about 1.2 and about 10 over their dormant size and/or the spores have one or more germ tubes per spore, and mixtures thereof.

61. (Once Amended) A method as recited in claim 60 wherein the activated spores are activated by treatments selected from the group consisting of

[cycles of wetting,

cycles of drying,]

cycles of wetting and drying,

addition of nutritional supplies [or addition of spore elements],

exposure to temperature changes within a range of about 0° to about 80°C,

exposure to changes in pH within a pH range of about 2.0 to about 8.0 to obtain spores where the size of the spores is increased by a factor between about 1.2 and about 10 over their dormant size and/or the spores have one or more germ tubes per spore, and mixtures thereof.

64. (Once Amended) A method for the preparation of a malted barley, the method comprising:

mixing activated spores, a barley and water to provide a malting barley composition, the activated spores being present in an amount of at least about 1×10^3 per gram of air dry barley to provide a malting barley composition;

holding the malting barley composition at a temperature of from about 5°C to about 30°C for a time effective for providing a wetted barley having a moisture content of at least about 20 weight percent,

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the activated spores increasing an activity of an enzyme that is present in the barley used during said malting method, the activated spores being present in the malting barley composition in an amount which is effective for providing the malted barley with the increased enzyme activity, the increased enzyme activity being greater than the enzyme activity which is obtained by a malting process without activated spores, wherein the enzyme is selected from the group of β -glucanase, xylanase, amylase, Protease, naturally occurring enzymes in the barley and combinations thereof, and wherein the activated spores are activated by treatments selected from the group consisting of

[cycles of wetting,
cycles of drying,]
cycles of wetting and drying,
addition of nutritional supplies [or addition of spore elements],
exposure to temperature changes within a range of about 0° to about 80°C,

exposure to changes in pH within a pH range of about 2.0 to about 8.0 to obtain spores where the size of the spores is increased by a factor between about 1.2 and about 10 over their dormant size and/or the spores have one or more germ tubes per spore, and mixtures thereof.

REMARKS

Introduction

Applicants and their attorneys thank the Examiner for the interview on Friday, February 18, 2000. During the interview, applicants agreed to supply more detail as to the first declaration of Theo Coppens. Attached is a supplemental declaration which supplies that detail which clearly shows the spores which Gyllang et al. added to the malting process were not activated. With this amendment claims 1, 53, 61 and 64 have been amended. Claims 1, 3-9, 13-24, 27-31, 33 and 43-64